



weekend

brunch beverage option

ADD \$10 TO YOUR ENTRÉE PRICE Includes:

friendship blend coffee or tea & your choice of one glass of the following: 1 item from the bloody mary bar, mimosa or champagne

brunch specialties

PLUMS FAMOUS DUTCH BABY 15.25

A Deep Dish Pancake Skillet Baked, Powdered Sugar & Lemon
Two strips Oregon Pepper Bacon add 2.50

ALDERWOOD SMOKED SALMON HASH 18.25

Red Potato, Onion & Pepper Hash, Poached Eggs, Dill Hollandaise
Organic Nine Grain Toast

NORTHWEST BERRY WAFFLE 16

Large Waffle, Fresh Berries & Whipping Cream
Two strips Oregon Pepper Bacon add 2.50

SANTA FE EGGS BENEDICT 17

Poached Eggs over Peppered Ham & Fresh Baguette, Chipotle-Cilantro
Hollandaise & Plums Potatoes

DUNGENESS CRAB OMELET market

Asparagus & Dill Hollandaise, Plums Potatoes & Organic Nine Grain Toast

CHILAQUILES VERDES 16

Pulled Pork, Tortilla Chips, Roasted Tomatillo Salsa, Pico de Gallo, Onion
Feta Cheese, Radish & Cilantro. Served with One Egg over Medium

CAMPFIRE TROUT 20

Pan-Fried Cornmeal Trout, Two Eggs Any Style, Two Strips of Oregon
Pepper Bacon, Plums Potatoes & Organic Nine Grain Toast

CHOCOLATE BANANA WAFFLE 15.75

Salty Caramel, Oregon Hazelnuts, Whipping Cream
Two strips Oregon Pepper Bacon add 2.50

SHIRRED EGGS 15

Baked Eggs & Parmesan Cream, Garlic Spinach & Dill Tomato
Relish on a Baguette. Served in a Cast Iron Skillet with Plums Potatoes

COCONUT FRENCH TOAST 17

Strawberries, Papaya & Banana, Orange Butter & Maple Syrup
Two strips Oregon Pepper Bacon add 2.50

PLUMS BISCUITS & GRAVY 16

Buttermilk Biscuit made from Scratch, Layered with Two Fried Eggs, Tomato
Oregon Pepper Bacon, Homemade Country Gravy & Tillamook Cheddar Cheese

TRAILBLAZER WRAP 15.75

Turkey Chicken Chorizo, Tillamook Cheddar, Scrambled Eggs, Rice, Black
Beans, Avocado, Cilantro, Salsa, Flour Tortilla & Plums Potatoes

VIETNAMESE PORK & EGG BOWL 16.95

Marinated Pork, Spicy Sriracha, Cilantro, Carrots, Plums Potatoes, Scallions
Two Poached Eggs

griddle

Two strips Oregon Pepper Bacon add 2.50

BUTTERMILK PANCAKES 13

Made from Scratch

RASPBERRY PANCAKES 16

Fresh Raspberries & Vanilla Cream

WILLAMETTE HAZELNUT PANCAKES 16

Boysenberry Compote

LUMBERJACK STACK 17

Three Buttermilk Pancakes Layered with Chipotle-BBQ Pulled Pork, Haystack
Onions, Fried Fresno & Jalapeno Chiles & Over Medium Egg, Topped with
Bourbon Butter

BLUEBERRY PANCAKES 15

OREGON TRAIL 14.5

Two Buttermilk Pancakes, Two Eggs Any Style, Apple-Maple Sausage
Oregon Pepper Bacon, Pepper Ham or Plums Meatloaf

eggs

Plums potatoes, organic nine grain toast

APPLE-MAPLE SAUSAGE OR OREGON PEPPER BACON OR PEPPER HAM OR PLUMS MEATLOAF 12.95

Two Eggs Cooked Any Style

FLAT IRON STEAK AND EGGS 19.95

Plums Dry Rub Prime Flat Iron Steak, Two Eggs Cooked Any Style

SPINACH & FETA CHEESE OMELET 15

Sautéed Fresh Spinach, Baby Tomatoes, Kalamata Olives & Barrel Aged Feta

YOUR SPECIALTY OMELET 16.95

Select up to 5 of your Favorite Ingredients

besides....breakfast

LAYERED LOUIE market

Dungeness Crab or Oregon Bay Shrimp
Tomato, Cucumber, Hard Cooked Egg & Louie Dressing

SLOW OVEN ROASTED TURKEY SALAD 16

Gathered Greens, Farro Grain, Baby Tomato, Roasted Walnuts
Green Goddess Dressing

SASAKI ORGANIC CHICKEN SALAD 15.75

Napa Cabbage, Mixed Greens, Bell Peppers, Snow Peas, Cilantro
Sesame Wontons & Asian Vinaigrette

GRANNY SMITH APPLE SALAD 12

Gathered Greens & Arugula, Dried Cranberry, Hazelnuts, Onion, Goat Cheese
Apple Chips, Oregon Pinot Gris Vinaigrette, Organic Chicken add 4

CHICKEN & CHAR ROASTED CORN SALAD 16

Organic Pulled Chicken, Sweet Corn, Arugula, Baby Tomatoes, Cilantro
Avocado, Roasted Peppers, Pepitas & Chipotle Lime Dressing

PLUMS LAMB BURGER 16

Barrel Aged Feta Cheese, Lettuce, Grilled Onion, Tzatziki & Garlic
Served with Gathered Greens

BBQ MEATLOAF AND EGG 15

Plums Meatloaf, Caramelized Onion, Arugula, over Medium Egg
Chipotle BBQ Sauce on Hamburger Bun, Served with Gathered Greens

CAFÉ CHEESE BURGER 15

Tillamook Cheddar, Lettuce, Tomato, Grilled Onion, Russian Dressing
Pickle & Served with Gathered Greens *Put an egg on it add 1.50*

HANGOVER BURGER 17

Ground Sirloin Beef Patty, Fried Egg Over Medium & Oregon Pepper
Bacon, Tillamook-Habanero Jack, Lettuce, Tomato, Grilled Onion on
English Muffin, Served with Gathered Greens

CRUNCHY ALBACORE TUNA SANDWICH 13

Flaked Wild Albacore Tuna, Crispy Vegetables, Cilantro, Lemon Dressing
on Organic Nine Grain Toast, Served with Gathered Greens

TURKEY, AVOCADO & OREGON PEPPER BACON SANDWICH 13

Slow Oven Roasted Turkey, Avocado, Oregon Pepper Bacon, Lettuce
Tomato, Cilantro Mayonnaise on Organic Nine Grain Toast
Served with Gathered Greens

TUSCAN ORGANIC CHICKEN SANDWICH 13

Sun Dried Tomato & Basil Pestos, Mozzarella & Pine Nuts on Baguette

by the bowl

SEASONAL FRUIT BOWL & LEMON POPPY SEED CURD 9

NW BERRY BOWL & LEMON POPPY SEED CURD 11.5

STEEL CUT BANANA OATMEAL BRULEE 9

Caramelized Bananas

“SHAMROCK” COTTAGE CHEESE 4

dessert

NW BERRY ICE CREAM SUNDAE 9

Vanilla Ice Cream, Berries, Boysenberry Compote & Whipped Cream

FLOURLESS CHOCOLATE CAKE 9

CHOCOLATE WAFFLE 10

Vanilla Ice Cream, Salted Caramel, Bittersweet Chocolate Sauce
Hazelnuts

General Manager: Andrea Gilbert

Split plate charge 4

18% gratuity for 5 or more guests